



CHEF SNACKS

Mooloolaba prawn cocktail, tomato gel, herb salad	A GF DF
Black Angus striploin, pepper berry, mandarin & carrot crumb, pickled onion gel	GF DF
Native salsa, buckwheat cracker, macadamia cream, banya nut pesto	GF VG

ENTRÉE

Citrus cured salmon, pink grapefruit, kombu mayo, edamame, wasabi dressing	A DF GF H
Asparagus tart, fermented stalk, crunchy quinoa, with cinnamon myrtle oil (Vegetarian option)	GF VG H

MAIN

Braised Darling Downs short rib, pomme purée, heirloom carrot, crispy lemon onion, red wine jus	GF
Sesame mirin glazed eggplant, spicy pumpkin seed Namjin, pickled Thai basil, flaxseed cracker (Vegetarian option)	GF VG

SIDE

Radicchio & rocket salad, shaved radish, pickled red onion, walnut dressing	GF VG H
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DESSERT STATION

Selection of Petite desserts	
Chocolate crunch, ganache, pistachio garden	V H
Waffle tart, vanilla cream, pistachio, raspberry compote	V H
Milk Chocolate Gianduja, hazelnut, gold leaf	GF V H
Sesame cone, yuzu gel, matcha cream	V H
Vanilla mousse, cherry, coconut	V H

^{GF} Gluten Free ^V Vegetarian ^{DF} Dairy Free ^{VG} Vegan ^H Halal ^A Australian